Crab Meat Casserole

18-20 servings (Not really)

3 cans (1 lb.) Crabmeat

Sauce –
- 6 tbs butter
- 1 tbs. each onion + parsley to taste
- 9 tbs. flour
- ~~1½ tsp~~ salt (1 tsp then add more if needed after cooking)
- 3 c. milk
- approx. 1½ tsp. prepared mustard
- Pepper to taste
- 1–2 tbs. Worcestershire sauce – (this is too much)

After thickening, remove from heat and add 3 whole eggs without further cooking.

Add crab - Top with buttered bread crumbs + paprika and bake ½ hr. at 325°.

(Can put sherry in this, too) Also good served in shells.

This amount of crab really calls for this + ½ sauce again.